7178-021/521 Level 2 Technical Certificate in Food Preparation and Service – Sample Questions
Version 1.1 – October 2017

Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

Candidate	Name	**Date**	DD/MM/YY

1 State **two** environmental factors that can contribute to the risk of accidents when working in the hospitality industry.

(2 marks)

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2 Describe **four** possible consequences to customers and the business of reheating lasagne below 75°C.

(4 marks)

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3   State **four** tools or pieces of small equipment required to serve white wine at a bar.

(4 marks)

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4   Describe **three** different styles of food service.

(6 marks)

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5   State **three** methods of cooking long grain rice.

(3 marks)

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6   Explain **two** reasons why a paring knife is more suitable than a bread knife for segmenting an orange.

(4 marks)

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7   State **three** preparation methods involved in producing coleslaw.

(3 marks)

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8   Describe **four** purposes of coating a fish before deep frying.

(4 marks)

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9   Explain **two** steps required when cooking a vegetable puree soup.

(4 marks)

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10   As a catering assistant at a staff canteen with counter service, you are responsible for preparing, cooking and serving a three course lunch. The menu consists of:

- Vegetable soup
- Lasagne with salad
- Apple crumble with custard

Service time will run from 12.00pm to 2.00pm.

Propose how you would maintain quality throughout preparation, cooking and service.

(15 marks)

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